This side of the evalutation is to be completed by Mrs. Kidd. Comments will be added to your form to help you prepare for future cooking labs.



Product:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Please assign your roles for your lab day. Each new lab day you will rotate down one spot.

|  |  |  |  |
| --- | --- | --- | --- |
| **NAME** | **Before** | **During** | **After** |
| Head Chef: | -sets oven temperature  - helps others and organizes group to complete task of a missing person | Chef organizes group so everyone has a chance to participate: reading recipe, measuring, mixing, timing, pouring/forming, placing in oven, taking out of oven, cleaning as you go | Complete evaluation form  Dry sink after dishes have been washed and place used cloths in the washing machine |
| Sous chef 1: | Apron pick up for each group member | Cooperate with head chef | Put ingredients away. Help stack chairs |
| Sous chef 2: | Pick up ingredients | Cooperate with head chef | Turn off oven and help put away dishes that were dried |
| Sous chef 3 | Sets up chairs for group | Cooperate with head chef | Wash counter tops and sweep floors |
| Sous chef 4 | Gets recipe out and picks up evaluation sheet from teacher clipboard | Cooperate with head chef | Wash dishes and help stack chairs |
| Sous chef 5 | Gets kitchen equipment out and ready to use | Cooperate with head chef | Dry dishes and help put away |

**Please evaluate your group on the following by circling the choice that best describes your foods lab**

**Safety:** excellent good fair needs improvement

**Cooperation:** excellent good fair needs improvement

**Organization** excellent good fair needs improvement

**Final Product** excellent good fair needs improvement

**Clean up** excellent good fair needs improvement

**Etiquette** excellent good fair needs improvement